

DESSERTS

peanut butter torte 10 • key lime pie 9.5

triple chocolate cake 10 • cheesecake tres leches 10.5



KIDS

*choice of fries or sweet potato fries

chicken tenders 10*

grilled cheese 9.5*

cheese pizza 10 | pepperoni pizza 10.5

mac 'n' cheese 10*

hamburger 10*

hot dog 10*

cheeseburger 10.5*

portofino shark punch 12oz. 7 | 24oz. 13 virgin drink for the kids

stone oven baked specialties

flatbreads | 16" pizzas

GF

crust optional (12" only)

cheese 11 | 21

red sauce, mozzarella

pepperoni 14.75 | 26.25

red sauce, mozzarella, large new york style pepperoni

five towers 16.25 | 26.5

red sauce, pepperoni, sausage, bacon, ham, chicken, mozzarella

28 acres 17 | 27.5

red sauce, mozzarella, pepperoni, sausage, bacon, ham, onion, peppers, mushrooms, olives, feta

nature preserve 14.75 | 26.25

for the vegetable enthusiast; mozzarella, peppers, onions, mushrooms, olives and heirloom tomatoes

margherita 15.75 | 25.25

mozzarella, heirloom tomato blend, white sauce, garlic oil and basil

mediterranean 15.75 | 25.25

olives, sun dried tomatoes, feta, mozzarella, heirloom tomatoes, garlic oil drizzled with balsamic reduction

buffalo chicken 16.25 | 26.5

chicken, red onion, mozzarella and cheddar blend, mild buffalo sauce

barbecue chicken pineapple 16.25 | 26.5

barbecue sauce, mozzarella, chicken, pineapple, red onions

COLLECTIBLE

SOUVENIR CUPS 29

Ask your server about our collectible souvenir cups.

souvenir cups include your choice of beverage

souvenir cup refills 19

NON-ALCOHOLIC

portofino blue raspberry shark punch

24oz INSULATED TUMBLER

COBALT BAR

specialty drinks 12oz 12.5 • 24oz. 20

add a float 3.5 grand marnier | 151 rum | sheep dog peanut butter whiskey

moscow mule

wheatly vodka, lime juice, barritt's ginger beer

portofino punch

ron corina coconut rum, pineapple juice, orange juice, cranberry juice, grenadine, myers dark rum float

cove cooler

wheatly vodka, peach schnapps, orange juice, sprite, blue curacao float

panhandle tea

jack daniels, triple sec, lemonade, sweet tea

the real reel

corazón tequila, grand marnier, lime juice, cranberry juice, real mango

shipwrecked summer

wheatly vodka, ron corina, beefeater gin, corazón blanco silver tequila, triple sec, pineapple juice, sweet and sour mix, cranberry juice, grenadine

frozen wheatly strawberry lemonade

wheatly vodka, lemonade, cool breeze strawberry

frozen bushwhacker

crème de cacao, 151 rum, vanilla ice cream, crème de café, ron corina coconut rum

frozen piña colada

ron corina coconut rum, cool breeze piña colada

MARGARITAS

12oz. 12.5 | 24oz. 20

add a float 3.5 grand marnier

signature margarita

corazón blanco tequila, triple sec, margarita mix, sweet & sour mix

ADD A FLAVOR +1.5

blue angel - blue curaco

porto pink - pomegranate

very berry - strawberry, mango or peach

COLD BEER

single 6 | 5 mix & match 27.5

domestic

micelob ultra

coors light

miller light

blue moon

imports

corona light

stella artois

yuengling

bud light

landshark

jai alai

modelo ore

WINE

house 7

pinot grigio

chardonnay

sauvignon blanc

moscato

pinot noir

merlot

cabernet sauvignon

champagne

premium

see premium wine list

ALL SPIRITS SUBJECT TO AVAILABILITY

coastal

FAVORITES • served after 5pm

coastal charcuterie + cheese board 18

coastal crab cake 20

cajun corn succotash, spicy remoulade

wagyu burger 20

half pound char-grilled wagyu beef served on a brioche bun with caramelized sweet onions, bacon, lettuce, tomato and side of french fries or sweet potato fries

short ribs 36

slow braised short ribs, garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, natural jus

glazed salmon 35

agave nectar glaze, creamy whipped potatoes, bourbon bacon brussels sprouts, baby carrots, soy butter sauce

grouper & shrimp duo 42

4oz grouper, black tiger shrimp, garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, piccata sauce

grilled filet mignon 46

garlic whipped potatoes, bourbon bacon brussels sprouts, baby carrots, shiitake mushroom and shallot ragout

APPETIZERS

fried cheese sticks 12.75

breaded mozzarella, fried and served with marinara for dipping

fried okra 13.25

cornmeal breaded okra with spicy santa fe dipping sauce

chips and salsa 11.5

ADD QUESO 4

classic, house-made chips paired with salsa

seared pork potstickers 13

carrots ginger coleslaw and soy dipping sauce

grilled chicken quesadilla 14.25

chicken, cheddar and pepper jack served with salsa and santa fe ranch

panhandle nacho basket

HALF ORDER 14.75 | FULL ORDER 25

piled high with queso, beef chili, onion, lettuce, tomato, jalapeños, guacamole, sour cream

chicken wings

HALF DOZEN 14 | DOZEN 26.5

crispy fried chicken wings tossed in buffalo or bbq sauce, celery stick with ranch dressing

SIDES	kettle chips 3.5	side salad 5.5	sweet potato fries 5.5
	fries 5.5	chef vegetables 5.5	cole slaw 5.5

WRAPS & SANDWICHES

ADD-ONS: BACON 1.50 • GLUTEN-FREE BUN 3

CHEDDAR, AMERICAN, SWISS, PROVOLONE 1

burger 16.75

certified angus beef on a brioche bun with lettuce, tomato, onion; VEGAN PATTY AVAILABLE +1

premier smashed patty melt 16.75

two 4 oz beef patties, swiss cheese, onion habanero bacon jam, texas toast

chicken caesar wrap 16.25

grilled chicken, tossed with romaine, parmesan and caesar dressing

buffalo chicken wrap 15.75

fried chicken tossed in mild sauce, romaine, shaved white cheddar and ranch

pulled pork sandwich 16.75

bbq pulled pork, cheddar cheese, smoked bacon and coleslaw on sweet hawaiian coconut bread bun

chicken caprese sandwich 16.75

grilled chicken breast, fresh mozzarella, tomato bruschetta, balsamic glaze, garlic oil and pesto mayonnaise on ciabatta bread

portofino club sandwich 16.5

smoked turkey, rosemary ham, crispy bacon, havarti cheese, lettuce, tomato, pesto aioli on sourdough bread

mahi fish sandwich 17.5

grilled or blackened fish, lettuce, tomato, onion and jalapeno aioli on a brioche bun

shrimp po-boy 16.75

butter milk fried shrimp, spicy remoulade, lettuce, tomatoes, pickles, po-boy roll

tomato basil grilled cheese 16.75

texas toast, havarti, cheddar, sweet tomato basil jam

SALADS

ADD-ONS: CHICKEN 10 • SHRIMP 10 • SALMON 15 • MAHI 15

caesar 12

GF

torn romaine hearts, classic caesar dressing, croutons, parmesan

house salad 12

GF

spring greens, roma tomatoes, white cheddar, cucumber, balsamic vinaigrette

caprese 15

layered tomatoes and mozzarella over spring greens, drizzled with balsamic reduction and garlic oil

chopped wedge salad 15

chopped iceberg lettuce, grape tomatoes, bacon bits, blue cheese crumbles, watermelon radishes, blue cheese dressing

al fresco berries salad 15.75

crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, caribbean mango vinaigrette

TACOS & BASKETS

fish tacos 17.25

GF

grilled or blackened fish with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

shrimp tacos 17.25

GF

grilled or blackened shrimp with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

chicken finger basket 16.25

four tenders with ranch, bbq or honey mustard

fried shrimp basket 19

fried shrimp with cocktail sauce, french fries; boom boom sauce optional

SOUP

chicken & sausage gumbo 8.5 cup | 10 bowl

GF = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% gratuity fee will be added to the bill if the receipt is not signed.

Julio Lucero, EXECUTIVE CHEF

MARCH 2025